

ALL DAY BREAKFAST

8AM-3PM

goats toast; avocado, fresh tomato, basil, goats cheese and fresh chilli on milawa bread sourdough, with a poached egg and a drizzling of balsamic reduction	16.0	v gf
eggs benedict; free range poached eggs on corn muffin with a dose of hollandaise, and your choice; ham, bacon or salmon	17.0	gf on req
rustic rosti stack; smoked salmon, spinach, avocado, free range poached eggs, and potato rosti with hollandaise and dill	18.0	
green eggs and ham; scrambled free range eggs with broccolini, asparagus, and almond flakes, with red chilli hair (mild!) and pancetta on milawa bread corn toast	16.0	gf on req
vegetarian breakfast; two free range eggs poached, field mushroom, house made potato rosti, baby spinach, seeded avo, and medley tomato on a piece of milawa bread toast	17.0	v gf on req
the full vue; two free range eggs cooked your way, bacon, spicy sausage, marinated tomato, housemade rosti, field mushroom, spinach, and tomato relish of milawa bread toast	19.0	gf on req
granola; housemade mix, coconut flakes, fresh seasonal fruit and vanilla labnah	14.0	v
eggs on toast; two free range eggs cooked your way on milawa bread corn toast add bacon	13.0 17.0	gf on req
toast; milawa bread organic white, sourdough, or corn toast with butter and your choice of condiment gf on request (+1) or... fruit toast; slather it with butter	8.0	v gf on req
the undecided; brekkie board of a slice of grainy milawa bread with smashed avo, goats cheese and poppied lemon, accompanied by a cup of granola	17.0	v gf on req

BREADS AND BAGELS

8AM-4PM

tassie salmon bagel; spinach, spanish onion, capers, smoked salmon and herbaceous cream cheese	13.0
open chicken sangra; brie, semi-dried tomato, rocket, smoked chicken, avo and aioli toasted on milawa bread sourdough	13.0
roast veggie focaccia; pumpkin, zucchini, spinach, goats cheese and semi-dried tomato and pesto on a focaccia bun	14.0
chicken snitty burger; lettuce, tomato, tasty cheese, aioli, and house- crumbed chicken schnitzel on a turkish pide bun	14.0
trusty toastie; smoked ham, cheese and tomato on milawa bread organic white	9.0

while we try our very best to accommodate changes, during busy times we may politely say no (please notify staff of allergies or requirements)

ask our friendly staff about our seasonal tasting plate for two! 34.0

MEALS

8AM-3PM

veggie stack; field mushroom, crumbed brie, zucchini, pumpkin, potato rosti, topped with haloumi, a poached egg and pesto	16.0	v
sweet chilli chicken wrap; tasty cheese, house-crumbed chicken, and tomato with aioli and nam-jim sauce, fresh or lightly toasted	14.0	
thai beef salad; asian greens, black sesame, vermicelli noodles, peanuts, deep fried shallots and nam-jim sauce with marinated beef	18.0	gf on req
fritters; corn, cauliflower, and zucchini fritters with purple cabbage, corn, avocado, paprika, beetroot relish, rocket and a poached egg	18.0	v
arancini; mushroom risotto balls rolled in rice flour, served with a spinach and warm pumpkin salad and a drizzling of aioli	16.0	v gf on req
parmigiana; house-crumbed chicken breast with napoli sauce, smoked ham, and cheese served with salad and chips	19.0	
herby schnitzel; specially crumbed and herbed chicken breast with apple, fennel and celery 'slaw, chips and aioli	18.0	
salt and pepper calamari; on a vermicelli, rocket, and julienne vegetable salad with a fragrant vinaigrette, aioli and snowpea tendrils	17.0	
open steak sandwich; caramelised onion, lettuce, tomato, scotch fillet, and beetroot relish on organic white bread, served with chips	19.0	
beer battered flathead; served with chips, minted yoghurt, and a light julienne salad	17.0	
quinoa chicken salad; with spinach, avocado, spanish onion, grilled chicken, cherry tomatoes and minted yoghurt dressing	17.0	
pan fried barramundi; served on a bed of warm cauliflower turmeric salad, with sultanas, herbs, and potato rosti	21.0	

ON THE SIDE

/as well as

relish, hollandaise, aioli, an egg, caramelised onion	2.0
housemade potato rosti, mushroom, spinach, tomato	3.0
spicy sausage, smoked salmon, ham, bacon, avocado, goats cheese, haloumi, baked beans	4.0
assorted jams and sauces	0.3
basket of chips	7.0
side salad	7.0
garlic pita	9.0

Gluten Free Bread \$1.00

SWEET THINGS

lemon lime tart	7.0
pear, almond and frangipani tartlet	4.0
house made brownie	6.0
yoyo	3.0
banana bread	6.0
house made muffin	4.0



for house made cakes, ask our friendly staff about our daily sweet treats!

COOL REFRESHMENTS

ICED RANGE: coffee, chocolate, chai, mocha	6.5
the "britney": long black over ice with a hint of vanilla	5.5
MILK SHAKE: chocolate, lime, strawberry, caramel, banana, vanilla	5.5
added bonuses: malt, soy or almond milk	0.5

SUPER MACA SMOOTHIE; banana, berries, orange, maca powder, chia seeds, coconut flakes and bee pollen	12.0
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what is maca you ask?? derived from a root, it is high in energy, especially protein, and packed with vitamins, minerals and amino acids

spider; vanilla ice cream and your choice of fizz (see below)	6.0
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coke, coke zero or diet coke	4.0
saxby's raspberry, portello, lemonade, lime or orange	3.9
bundaberg lemonade or ginger beer	4.5

sparkling mineral water, soda water	3.3
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angostura lemon lime and bitters	4.5
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noah's crushed apple juice	4.9
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prima varieties	1.5
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FRESH JUICE

COOL BREEZE: cucumber, passionfruit, watermelon & apple	8.5
WINTER SPICE: pear, ginger, coconut water, apple and cinnamon	8.5
ONLY ORANGE	7.0



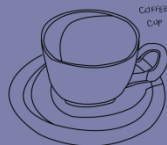
GRAVITY GRINDS

cappuccino, latte, flat white, long black, mocha, hot chocolate, long macchiato	cup	mug	
	4.0	4.5	

short black, short macchiato	3.0	dbl 3.5
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chai	4.5	5.0
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dirty hippy	5.0	5.5
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piccolo	3.5
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babycino	1.5
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soy, almond milk, zymil	all 0.5
honey, lemon, ginger	each
caramel, vanilla, hazelnut	

TIME for T2

english breakfast, earl grey, peppermint, sencha (green), lemongrass & ginger, daintree, chamomile, blue mountain, chai tea (brewed with, or without milk)	pot for 1	pot for 2
	4.0	7.0

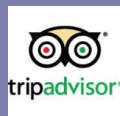
ask our friendly staff about the seasonal surprises!

CONTACT US

for bookings call us on 03 5721 2092
coffee@thevue.com.au

trading 8am-4pm everyday

find us on facebook, instagram, tripadvisor
www.cafetheprevue.com.au
we host in house functions, and offer off-site catering too!



while we try our best to accommodate changes, during busy times we may politely say no (please notify staff if you have an allergy or dietary requirement)

any sides on meals are as well as, not instead of

BEER

corona, bridge road pale ale	7.0
carlton dry	5.0
james boags light	6.0

SPIRITS

jim beam, johnnie walker, kahlua	7.0
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frangelico, Canadian club, midori	8.0
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jack daniels, vodka, baileys, bombay gin	9.0
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mixed with our range of soft drinks, or on the rocks



CIDER (5.0% alc vol)	6.5
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WINE

prosecco by pizzini	9.0 gl	36.0 bt
moscato by woodpark	9.0 gl	36.0 bt

sav blanc by gapsted "hidden story"	9.0 gl	36.0 bt
moonstruck sav blanc	8.0 gl	32.0 bt

chardonnay by chrismont	9.0 gl	36.0 bt
riesling by chrismont	9.0 gl	36.0 bt
pinot grigio by dal zotto	9.0 gl	36.0 bt

shiraz by chrismont	9.0 gl	36.0 bt
moonstruck shiraz	8.0 gl	32.0 bt
merlot by pizzini	9.0 gl	36.0 bt
rosetta by pizzini (sangiovese rose)	8.0 gl	32.0 bt

sangiovese cabernet by dal zotto	9.0 gl	36.0 bt
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SHOUT OUT TO OUR LOCAL BREAD SUPPLIERS, MILAWA BREAD!

OUR GLUTEN FREE BREAD IS FROM GLUTEN FREE 4U

